

# Scandinavian Almond Cake

## Ingredients:

1 ¼ cups all-purpose flour

½ teaspoon baking powder

½ teaspoon salt (optional)

1 ¼ cup granulated white sugar

2/3 cup milk

1 egg

1 ½ teaspoons almond extract

½ teaspoon pure vanilla extract (optional)

½ cup (1 stick) unsalted butter, melted and cooled

Powdered sugar, for dusting

## Directions:

Preheat oven to 350 degrees.

In a small bowl, whisk together the flour, baking powder and salt until combined; set aside.

In a large bowl, add the sugar, milk, egg, almond and vanilla extracts. Beat well with a hand whisk or electric mixer. Add the flour mixture and stir until fully combined. Add the melted butter and beat until the batter is smooth and creamy, about 1 minute.

Just before adding the batter, spray the cake pan generously with a flour-based baking spray (like Baker's Joy or Pam with Flour), coating the entire surface, including the top rim. Pour the batter into the pan and use a knife or offset spatula to smooth the surface until evenly distributed. Tap the pan on the counter a few times to release any air bubbles.

Place the cake pan in the center of the oven and bake until the edges are golden brown, and a toothpick inserted into the center comes out clean, about 40 to 50 minutes.

Remove the pan from the oven and let it cool on a wire rack for 15 minutes. Use a knife or offset spatula to gently loosen the cake from the sides and top rim of the pan. Place a wire cooling rack over the cake pan and flip to invert it. Gently remove the pan from the cake and let the cake cool completely before serving.

When cool, dust the top with a generously sprinkling of powdered sugar, slice along the ridges and serve.

**To store:**

Wrap the cake in plastic wrap and store in an airtight container at room temperature for 3 to 5 days or in the freezer for 3 months. To freeze individual slices, wrap each piece in plastic wrap and then aluminum foil. Let the frozen cake and slices thaw in their plastic wrapping while coming to room temperature.

**Sarah's Notes:**

- Greasing the cake pan well is very important as this cake can otherwise stick to the surface. I get the best results when I use a flour-based baking spray.
- You can vary the flavor of this cake by using different extracts, liqueurs and citrus zest, added at the same time as the almond extract.